



BATTLE
of
BOSWORTH
MCLAREN VALE

Battle of Bosworth 2005 McLaren Vale Chardonnay Viognier

History

Located in Willunga, to the south of the McLaren Vale township, Edgehill Vineyard was established in the early 1970's by Peter and Anthea Bosworth. Willunga itself was settled in approximately 1837, and Bosworths have been growing grapes in the district from the late 1840's.

Traditionally a region of mixed agriculture from the earliest Pioneer days, Willunga grew wheat, sheep, stone fruits and barley, as well as dairy cattle and almonds. Almonds were an important part of the local economy in the 1950's and 1960's, but Willunga was unable to compete with the South Australian Riverland region's unrestricted access to water for irrigation and cheap land for almond growing, and the industry fell into decline. Many of the commercial almond groves became derelict as a result, and Edgehill Vineyard was established on one such property.

Vineyards and Climate

Situated in the foothills of the Southern Mount Lofty Ranges and bound to the west by the pristine waters of the Gulf St Vincent, Edgehill Vineyard is in the heart of the McLaren Vale wine region.

Characterised by a Mediterranean climate comprising warm summers, moderate winters and low humidity, McLaren Vale is a tremendous place to grow grapes organically. A climate with high evaporation and low humidity such as in McLaren Vale helps reduce the risks of mildews, which can afflict vineyards. The proximity to the sea acts as a moderating influence on summer temperatures, as do the strong gully winds that blow down from the hills in the evenings.

Organic Viticulture

On taking up the reins at Edgehill in the mid 1990's, Joch Bosworth set about converting some 24 acres of Shiraz, Cabernet Sauvignon and Chardonnay (and a few rows of Viognier) to fully certified 'A' Grade organic viticulture. The key organic industry body in Australia is Australian Certified Organic P/L, and it carries out the certification of producers. This involves yearly audits and random sampling of produce.

Eschewing herbicides and insecticides, weeds are controlled by the use of the Soursob, a pretty yellow flower (considered a weed by many), used at Edgehill in the battle against other more damaging weeds and on our label. Growing rapidly with the onset of winter rains, the Soursob (*oxalis pes caprae*) dies off in early spring as surface moisture dries, forming a natural weed mat, which prevents the germination of other weeds.

By maintaining organic soil and biological activity and using preventative measures to deal with any pest problems, Joch and the humble Soursob have proven to be a very potent force in this viticultural Battle of Bosworth.

Vintage 2005

An ideal lead up to vintage 2005 was had at Edgehill Vineyard: good winter rains with cool temperatures preceded a perfectly timed spring rain prior to flowering. Budburst occurred at its usual time (mid - late August), followed by a slightly earlier flowering than normally experienced. In the lead up to vintage there was a very even ripening period with few temperature extremes which resulted in the vines photosynthesising longer each day, bringing vintage forward by at least a couple of weeks. 2005 was almost a textbook vintage - Shiraz followed Chardonnay, Cabernet followed Shiraz. Overall, excellent quality grapes resulted from what in hindsight was a very cool summer (reminiscent of 2002) with minimal temperature extremes.

Battle of Bosworth 2005 Chardonnay Viognier Organically Grown, Traditionally Vinified

Picked relatively early at between 12.5-13° Baumé, the Chardonnay was gently pressed off and fermented in stainless steel (on partial solids) to preserve the fresh aromas of citrus fruits and tight acidity and structure. The Viognier, true to its variety, required longer on the vine for the grapes to reach full flavour ripeness and texture, and was picked at about 14° Baumé. This component of fruit was fermented in older French barriques.

As per the other Battle of Bosworth offerings, the Chardonnay Viognier is a single vineyard wine. The decision to blend a little Viognier into the Chardonnay in this inaugural Battle of Bosworth white was easy. As well as lending terrific aromas and textural input, the Viognier adds a tropical note to the wine with hints of rich apricot nectar and custard apple. The Chardonnay brings grapefruit and white stone fruits to the mix. The nose opens up to offer paw paw and passion fruit after a few minutes in the glass. The Battle of Bosworth Chardonnay Viognier is a fresh balanced wine with exotic aromas but a crisp acidity and underlying weight and length. This is a palate for adults - fruit, not sugar, tight, without being austere.

Technical Details:

Harvest date: 24th February 2005
(Chardonnay)
25th March 2005
(Viognier)
pH Level 3.28
Acidity: 7.23g/L
Alc/ Vol: 13.5%
Bottling date: 22nd July 2005



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